

COCKTAILS ::



Blueberry Bramble	930	Mexican Bloody Mary	930
Gin, blueberries, basil, vermouth		Sangrita, tequila, dried tomatoes, rye toast with cheese foam	
Yuzu pie	790	Spruce milk punch	770
Vodka, yuzu puree, amaro, egg yolk		Cone jam, rum, Bonal liqueur	
Raspberry crush	830	Nut Russian	890
Raspberry liqueur, gin, cream, egg white, lemon, sugar syrup, chocolate bitter		Coffee liqueur, nut schnapps, cream, whipped cream, hazelnuts	
Mandarin-passion fruit	760	White Negroni	970
Tangerine curry tincture, Becherovka, passion fruit puree, orange juice		Yoshino Shiso liqueur, shochu, jasmine gin	
Wednesday	930	Elderberry Spritz	970
Tequila, Campari, vermouth, hibiscus syrup		Elderflower liqueur, Prosecco, vermouth	

HOMEMADE LEMONADE :: 400 ml / 1 l

Passion fruit - yuzu / mango - pineapple / cherry - cilantro	430 / 810
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DIGESTIF ::

DESSERT WINES	100 ml	SPECIALTIES	40 ml
Recioto della Valpolicella	1490	ONEGIN Gourmet	490
Valpantena (Corvina Veronese, Rondinella)		«Dried apricot»	
Bertani (Veneto, Italia)		ONEGIN Gourmet	490
Gruner Veltliner Eiswein	1490	«Chokeberry»	
Nigl (Kamptal, Austria)		Jagermeister	490
Petit Manseng	890	Vecchio Amaro del Capo	530
Nikolaev & Sons (Lefkadia, Russia)			
PORT WINE	40 ml		
Kopke Fine White Porto	390		
Kopke Fine Tawny Porto	390		

RUSSIAN WINES IN MAGNUM ::  750 ::::::::::::::::::  9000

Ballet Blanc Krasnaya Gorka, Galitskiy & Galitskiy	"Rem Akchurin-RBC", Cabernet Sauvignon Reserve
Merlot Krasnaya Gorka, Galitskiy & Galitskiy	"Kacha Valley", Cabernet Franc

WINES BY GLASS :: 125 ml

SPARKLING WINE		Van Volxem	1090
Prosecco Villa Sandi	890	Schiefer Riesling Mosel, Germany	
Valdobbiadene Superiore, Veneto, Italia		Paddle Creek, New Zealand	730
0% Vina Albali Rose, Felix Solis Avantis, Espana	590	0% Oak Cask, Trapiche, Argentina	690
«Balaklava» Brut Reserve	590	Domaine de la Prade, Oddbird, France	690
Zolotaya Balka, Russia		ROSE WINE	
Cremant d'Alsace Extra Brut	1290	Sancerre "Les Baronnes" Rose	1070
Domaine Bott-Geyl, France		Henri Bourgeois, France	
Karas Extra Brut	730	RED WINE	
Tierras de Armenia		Lefkadia Proprietary red, Russia	590
WHITE WINE		Chianti Classico Riecine, Toscana, Italia	730
Cuvee Blanc, Usadba Markotkh, Russia	590	Navajas Gran Reserva, Rioja, Espana	1170
 Chablis Premier Cru "Montmains"	1490	 Woven Stone Pinot Noir, New Zealand	790
Jean-Marc Brocard, France		Noseworthy Shiraz, Austwine Exports, Australia	590
Collio Pinot Grigio "Mongris"	1190	Luigi Bosca, Argentina	690
Marco Felluga, Italia		0% Vina Albali, Felix Solis Avantis, Espana	490
Colpasso Grillo Sicilia, Italia	630	Karas Reserve Blend, Tierras de Armenia	930
Portas do Tejo Portugal	590		
Riesling Old Vines Nik Weis, Deutschland	990		

NEVESOMOST

rooftop restaurant



SAKHALIN

Scallops, tuna & buccinidae our own supply from the Sea of Okhotsk

Ptitim with scallops & truffle paste	1370	Tuna tartare on pak choi leaves with lime juice / <i>kimchi of your choice</i>	1690
Pak choi salad with fried scallops & almonds	1370	Buccinidae (whelks) with gremolata	1270
Grilled scallop	1 for 730 / 3 for 1700	Tuna carpaccio with olive oil	1790

APPETIZERS & SALADS

Shrimp croquettes with jalapeno aioli	590
Baked pumpkin with Stracciatella cheese	630
Beef tartare with pickled yolk	1230
Eggplant «caviar» in Turkish style	630
Duck pate with smoked dates	770
Hummus with olive & herb salad	670
Zucchini with eel cream	610
Salmon tartare with smoked beets & Pecorino Romano cheese	990
Guacamole with tomatoes & aged cheese	730
Farm cheeses plate with honey	1290
Jamon	1570
Homemade prosciutto aged 12 months	730
Dry-aged marbled beef carpaccio with foie gras and capers	1290
Blanched spinach with pesto, mushrooms & pine nuts	590

SALADS

Fresh vegetable salad with olive oil	630
Salad with crispy shrimp, avocado & edamame cream	960
Beetroot salad with fresh herbs & beef steak	960
Grilled vegetable salad with anchovy dressing	690

MAIN COURSE

Grilled lamb	1170
Trout fillet with pumpkin puree, fennel & kale leaves	1290
Black cod with potato gratin & spinach sauce	1690
King crab with capers & grilled avocado	2730
Peking duck leg with ptitim & green onions	1530
Pork side with kohlrabi puree	1070
Lamb tongue with crispy potatoes & porcini mushrooms in sour cream	1270
Pinchitos of chicken thigh, shrimp & bacon in plum sauce	970

SOUP

Borsch with beef & sour cream	630
Soup from three types of fish with vodka & birch charcoal	930
Chili con carne with lamb kebab	770

DESSERTS

Baked apples in crispy rice dough with ice cream & pine nuts	590
Cake "Cream-Boble" with wine cherry	530
Basque cheesecake with soaked berries	670
Assorted chocolates	390

(coffee, raspberry with lime, chili with cherry, passion fruit, orange with Cointreau)

All prices are specified in rubles and include VAT.
If you are allergic to any foods, please tell the waiter.